



Kegeerator User Manual

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WATCH OUR HELPFUL INSTRUCTION VIDEOS

For instructional videos on installing and using your WilliamsWarn Kegerators check out www.williamswarn.com/how-to-videos/



SAFETY FIRST

CO₂ gas can be dangerous. Make sure to always use CO₂ in a well-ventilated place.

Never exceed 40psi on your keg system.

Flush out chemicals from your beer line completely before tapping keg.

Always thoroughly check for gas leaks once you have set up your system.



WARNING

If fridge has just been moved do not turn on unless the fridge has been standing upright for 24hrs.

Failure to do so will void warranty. Stand fridge in the upright position for 24hrs before plugging into mains power socket.



WARNING

This fridge has a climate class rating of “T” (Tropical). This means it is only rated to perform in temperatures below 43°C. Failure to do so will void the warranty.



FERMENTING & DISPENSING

The WilliamsWarn Kegerator can be used to both ferment and dispense fresh beer using WilliamsWarn brewing technology.

FERMENTING

The WilliamsWarn Kegerator set range is from -5 to 28 deg C but has no heating element so will only operate at the higher end of the ferment range if being used in hot ambient temperatures. We recommend using a WilliamsWarn BrewSnug™ for ferment. <https://williamswarn.co.nz/product/brewkeg/brewsnug10/> if using our BrewKeg™ products. If you are using a WilliamsWarn Brewsnug™ there is no need to use your Kegerator for fermentation which gives you the advantage of not waiting the 4-7 days between finishing one brew and having the next ready to go. Once fermentation and clarification is complete the brewer can then easily attach the tap fittings to the top of the Brewkeg™ lid and begin dispensing directly from the Brewkeg™. See Figure 1 and 2 on next page.

DISPENSING

The WilliamsWarn Kegerator can dispense a variety of dispensing kegs once the brewing process has been completed. There are two styles of kegs that are used, the most common for personal use is a Cornelius Keg. These are available in 9.5L and 19L sizes (19L shown in Figure 3 on next page). The other style of keg which is commonly used in bars and restaurants is a D-Sanke keg which is available in 20L, 25L 30L and 50L sizes. The D-Sanke keg will require a Coupler and a Liquid and Gas Adaptor which allow you to connect your kegerator beer and gas lines (Figure 4 and 5 on next page). The extra parts required to dispense from a D-Sanke keg can be purchased at <https://williamswarn.co.nz/products/accessories/dispensing/>.connections as a Cornelius Keg.



KEGERATOR



Figure 1: Two BrewKeg10™



Figure 2: One BrewKeg25™



Figure 3: Three 19L Cornelius Kegs



Figure 4: One 20L and One 30L D-Sanke Keg

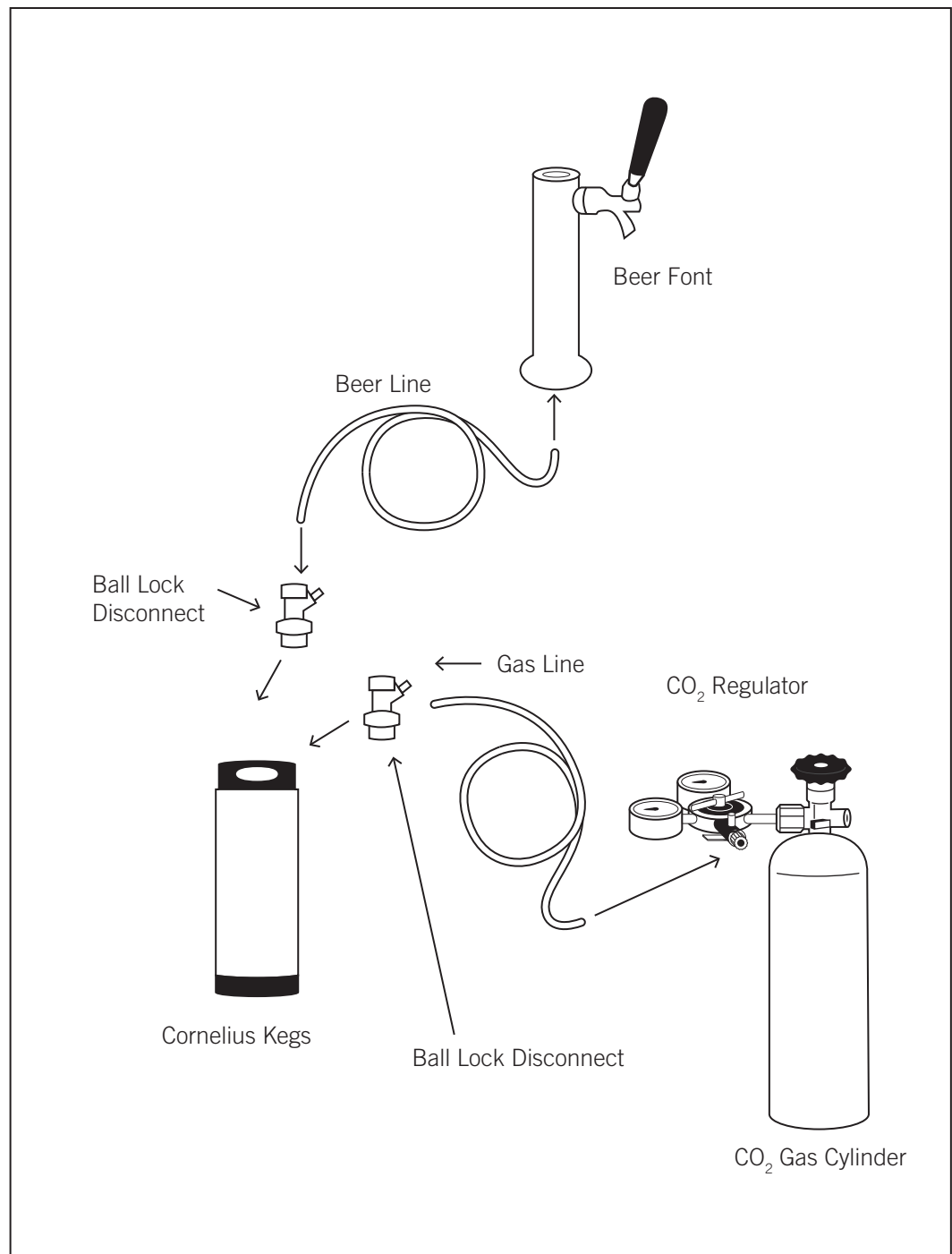


Figure 5: One 50L D-Sanke Keg

TYPICAL SINGLE TAP INSTALLATIONS

The following diagrams illustrate a single typical single tap installation.

FOR BREWKEG™ AND CORNELIUS KEGS

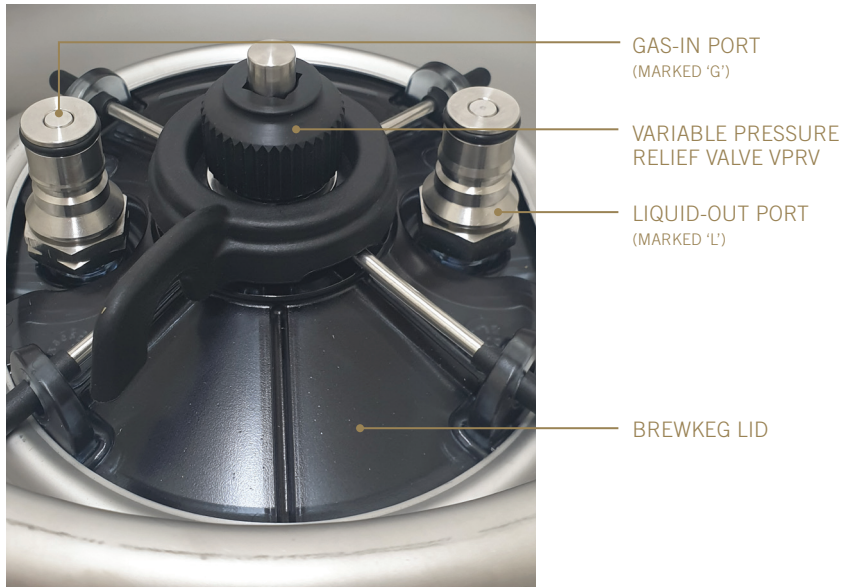


CORNELIUS KEGS

The beer line that is attached to the beer font connects to the 'Out' port on your Cornelius Kegs. It will not be able to be attached to the 'In' port. You have the ability to connect up to two Cornelius Kegs at one time. The Gas Line connects to the 'In' port on your Cornelius kegs and you can connect up to two Cornelius kegs at one time.

BREWKEGS™

The beer line that is attached to the beer font connects to the 'Liquid Out' (marked L) port on your BrewKeg. It will not be able to be attached to the 'Gas In' port (marked G). You have the ability to connect up to two BrewKeg10™ or one BrewKeg25™ at one time. The Gas Line connects to the 'Gas In' port (marked G) on your BrewKeg and you can connect up to two BrewKeg10™ or one BrewKeg25™ at one time. See diagram below.

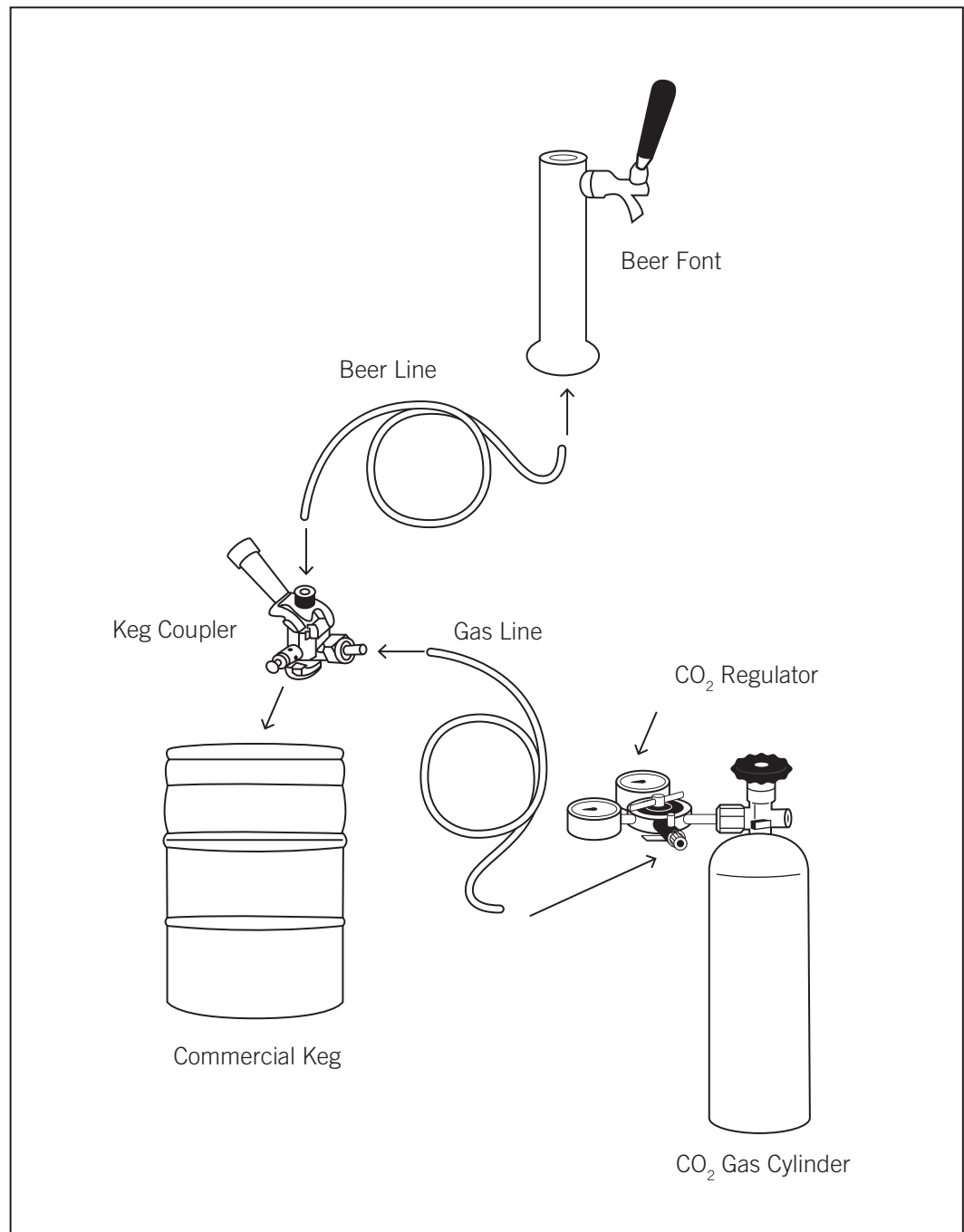


BREWKEGS™

D-Sanke Kegs

To use Sanke Kegs you will need to purchase a D-type Coupler, Liquid D-type adapter and a Gas D-type adapter. The Gas line connects onto the side port of the coupler (reads Gas In) and the beer tube connects to the top port on the coupler. If you are putting multiple D-Sanke kegs in the Kegerator e.g. a 20L and 30L you will need 2 x D-type Couplers, 2 x Liquid D-type adapters and 2 x Gas D-type adapters

For D-Sanke Kegs



INSTALLATION INSTRUCTIONS

Setting up Your Kegerator

Watch the Kegerator installation video on www.williamswarn.com/how-to-videos

You will require 1 x Philips screwdriver

- A. Carefully remove all products from packaging.
- B. If not required, remove shelf from inside the Kegerator.
- C. If you are wanting to fit the wheels now is the best time to install them:
 1. Turn the Kegerator on its side (you may want to put some cardboard down if assembling on a hard surface).
 2. Screw on the wheels using the screws provided. Two of the wheels have a brake, these should be installed at the front of the Kegerator (See image 1).



3. Position Kegerator upright – do not turn Kegerator on for 24 hours after being on it's side.
- D. Remove the fittings from the end of the Beer font tubing. These are John Guest connections and can be removed by pushing in the end of the fitting and pulling the tubing out at the same time. (See image 2).
- E. Remove the black cover and place gasket over the hole and line it up with the 4 holes (See image 3).
- F. Feed the tubes through the top of the Kegerator. Using a Phillips screw driver and the 4 screws



- provided screw the font in place (See image 4). with the taps facing towards you (if you are standing facing the door of the Kegerator). Refit the fittings on to the end of the beer lines – ensure they are tight by gently pulling the tubing away from the fittings and you should be unable to pull the tube out
- G. If you wish to mount the CO₂ cylinder on the back of the Kegerator there is a bracket supplied that locates on the rear of the unit (See Image 4a & 4b).
- H. Take the CO₂ cylinder and attach the gas regulator to it. Use the spanner provided to tighten it.

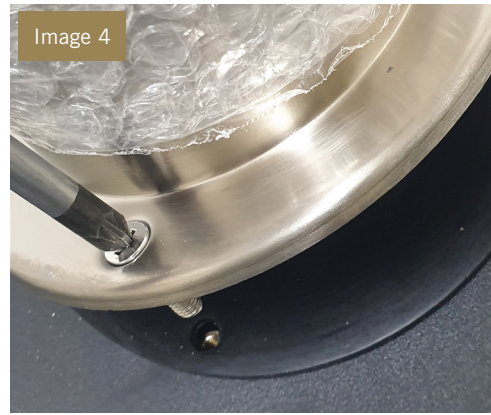


Image 4

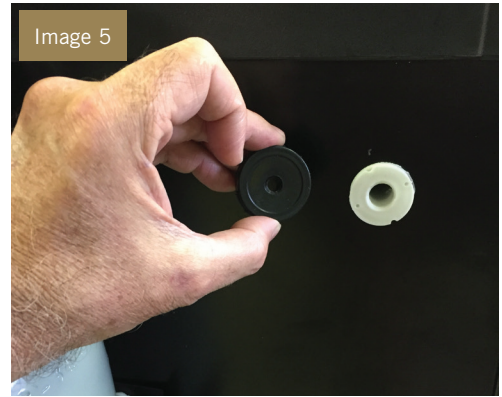


Image 5



Image 4A

- I. Place the CO₂ cylinder onto the bracket at the back of the Kegerator. Thread the velcro belt supplied through the holes at each end – ensure it is tightly in place.
- J. Unscrew the black cap on the back of the Kegerator and remove the small bung (see image 5). *Note if you are using the The Kegerator as a fridge only do not remove the black bung.

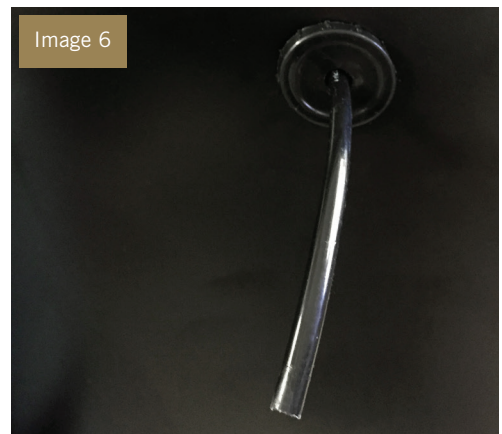


Image 6



Image 4B

- K. Feed the black gas line through the white hole from the inside of the Kegerator and screw the black cap back on (see image 6). Connect the gas line to the regulator provided to the regulator fitting as shown in image 7. Push the line in well and pull on it to make sure it is secure in the fitting.
- L. Turn on the CO₂ bottle and ensure there are no leaks coming from your connections or tubes. Set your regulator pressure to your desired dispense pressure, this will differ depending on the type of beverage you are dispensing as well as the temperature you are dispensing at. A great starting point is 1 bar (100kPA) or 14.5psi and between 1 and 4 degrees C. If you are dispensing from a D-Sanke keg purchased from a brewery we would suggest

KEGERATOR



following their guidelines for pressure and temperature. For a more in depth analysis on dispense pressures and temperatures refer to the back of any WilliamsWarn Brewkeg™ manual where you will find a page dedicated to this.

- M. Plug in and set temperature to the desired dispense temperature. The table below shows typical serving temperatures for various beverages. In general, ales are traditionally served warmer than lagers, but you can of course choose whatever temperature you prefer to drink a beverage at. A temperature set around 1-4°C is a good range to start at for a first time user.

The Kegerator also comes with a fan and tubing that can be inserted up into the font in order to cool the font down. Just push the fan button on the control panel to activate the fan.



BEVERAGE	TYPICAL SERVING TEMPERATURE
Lagers	1 - 7°C / 34 - 45°F
Ales in New World Countries	1 - 8°C / 34 - 46°F
Wheat Beers	6 - 10°C / 43 - 50°F
British and Belgian Ales	7 - 13°C / 45 -55°F
Cider and Mead	5 - 16°C / 41 - 61°F
Strong Dark Ales and Barley Wines	10 - 15°C / 41 - 61°F

- N. The Stainless steel connections connect to the Keg fittings by pulling back on the collar (See image 9) and pushing onto the fitting onto the BrewKeg™ or Cornelius Kegs.
- O. Then place the font guard rail on top of the Kegerator and place the drip tray in front of the font.



Minimum Clearances Around the Kegerator

The Series 4 Kegerator has radiators in the left and right hand wall of the Kegerator in the outside skin. These radiators need to be well ventilated so heat can escape from the Kegerators. A minimum of 100mm (4inches) clearance should be given to the Kegerator on the left and right hand wall. This allows the Kegerator to breathe and for the heat to escape. If the Kegerator is incorrectly installed it may void the warranty, cause high electrical consumption and the Kegerator may fail prematurely.

For instance it is not a good idea to push the Kegerator right up into the corner of a room against two walls as this will prevent adequate ventilation of one of the sides of the Kegerator limiting its ability to operate efficiently.

See diagram to the below. This is an incorrect Kegerator installation. Little or no ventilation is given to the Kegerator on the left and right hand wall.



100mm clearance required on left and right hand side. This installation will void warranty and cause poor performance.

TROUBLE SHOOTING

Kegerator Fault Finding

1. Where are you keeping the Kegerator? Any ambient temperature above 43 degrees Celsius can potentially cause the unit to be overworked and overheat. Ideally needs to be inside where temperature can be regulated. Garages in the middle of summer will more than likely be too hot.
2. Is the door sealing correctly? If the door is not sealing correctly, warm air will be allowed inside and condensation will occur. Can be tested by opening door when shut, there should be a slight vacuum holding the door shut.
3. Have you calibrated the Kegerator? See instructions below for calibrating the Kegerators.
4. How long has the fan been running? Should just be used when pouring beer. Can be turned off all other times to avoid overheating.
5. How hot is the compressor to touch? If you can't leave your hand on it for more than a few seconds then the compressor is running too hard. It may be that the compressor is low on refrigerant gas and struggling to cool. If it is warm or cool to touch then chances are the compressor is fine.
4. After 2 hours, check the temperature of your thermometer against what the readout is displaying on the front of the Kegerator.
5. If the displayed temperature on the Kegerator is higher or lower than that showing on the thermometer, your Kegerator will need to be calibrated slightly.
6. Hold down the up/down arrows simultaneously until SC flashes on the screen. Once SC is flashing, press the Celcius/Fahrenheit button to move to the calibration input.
7. You will then be able to change the temperature calibration positively or negatively depending on what your thermometer is reading compared to the screen.
8. If your Kegerator is displaying warmer than your thermometer you will need to adjust the Kegerator positively by however many degrees it is out. E.g. Kegerator displaying 4 degrees but thermometer is showing 2 degrees, change to +2

If your Kegerator is displaying cooler than your thermometer you will need to adjust the Kegerator negatively by how ever many degrees it is out. E.g. Kegerator displaying 4 degrees but thermometer is showing 6 degrees, change to -2

Kegerator Calibration Instructions

1. Kegerator Calibration instructions:
2. Tape a thermometer to the inside of the Kegerator wall next to the temperature probe. This is located on the right-hand side about halfway up the wall.
3. Leave your Kegerator cooling for a minimum of 2 hours without opening the door. We want the Kegerator to be reading as accurately as possible before

For any questions contact
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